

Score: 97.5

Establishment ID: 3034014062

☒ Inspection ☐ Re-Inspection

Date: 01/14/2020

Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12:51 PM

Time Out: 2:33 PM

Permittee: RTM OPERATING COMPANY, LLC

Total Time: 1 hrs 42 min

Telephone: (336) 760-1553

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.									
Public Health Interventions: Control measures to prevent foodborne illness or injury.									
	IN	OUT	N/A	N/D	Compliance Status	OUT	CDI	R	VR
Supervision					.2652				
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health					.2652				
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management, employees knowledge; responsibilities & reporting	3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of reporting, restriction & exclusion	3	15	0	
Good Hygienic Practices					.2652, .2653				
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>			No discharge from eyes, nose or mouth	1	0	0	
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks supplied & accessible	2	1	0	
Approved Source					.2653, .2655				
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination					.2653, .2654				
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	3	0	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature					.2653				
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory					.2653				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	1	0	0	
Highly Susceptible Populations					.2653				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	15	0	
Chemical					.2653, .2657				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	1	0	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures					.2653, .2654, .2658				
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN	OUT	N/A	N/D	Compliance Status	OUT	CDI	R	VR
Safe Food and Water					.2653, .2655, .2658				
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	1	0	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	1	0	0	
Food Temperature Control					.2653, .2654				
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	1	0	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved				

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Location Address: 625 JONESTOWN ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: RTM OPERATING COMPANY, LLC

Telephone: (336) 760-1553

Establishment ID: 3034014062

☒ Inspection ☐ Re-Inspection Date: 01/14/2020

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken Tenders	final cook	176.0	Lettuce	slicer cold well	40.0			
Brisket	reheat	173.0	Tomato	slicer cold well	41.0			
Roast	hot holding	148.0	Brisket	walk-in cooler	41.0			
Gyro	specialty cold well	40.0	Corned Beef	walk-in cooler	41.0			
Ham	specialty cold well	39.0	Tomato	walk-in cooler	41.0			
Lettuce	specialty cold well	39.0	Quat Sani	3-compartment sink	200.0			
Sauerkraut	specialty cold well	41.0	Hot Water	3-compartment sink	133.0			
Corned Beef	specialty cold well	38.0	Serv Safe	Andrew Stanley 5-31-23	000.0			

Person in Charge (Print & Sign): Andrew First Last

Regulatory Authority (Print & Sign): Victoria First Last

Andrew Stanley

Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following items were stored soiled in the clean dish area: 4 pans and 1 tomato slicer. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to manual warewashing area where they were cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: A slice of roast on the hot holding slicer measured at a temperature of 120 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: PIC indicated that the roast was placed on the unit 30 minutes prior. PIC voluntarily discarded item.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: Containers uncovered in the 2-door upright freezer. Food shall be protected from contamination. 0-points
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT - C: Cleaning needed on/to the following items: shelves in the walk-in cooler, shelves above 3-compartment sink, and inside reach-in coolers. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Recaulk around 3-compartment sink/regROUT in between floor tiles throughout the kitchen area. Physical facilities shall be maintained in good repair.